

chocolate cupcakes

recipe: from Joy of Baking

Yield 12-16 cupcakes - I get 12 lovely, floofy cupcakes, the original recipe states a yield of 16 - your yield will depend on the size of your muffin tins.

- 1/2 cup cocoa powder
- 1 cup boiling hot water
- 1 1/3 cups all-purpose flour
- 2 teaspoons baking powder
- 1/4 teaspoon salt
- 1/2 cup unsalted butter, room temperature
- 1 cup granulated white sugar
- 2 large eggs
- 2 teaspoons pure vanilla extract

Preheat oven to 375°F (190°C). Line 12-16 muffin cups with paper liners.

In a small bowl combine the boiling hot water and the cocoa powder, whisking until smooth. Set aside and let cool to room temperature.

In another small bowl, whisk together the flour, baking powder, and salt, and set aside.

In the bowl of your stand mixer (or with a hand mixer), beat the butter and sugar until light and fluffy (3-5 minutes). Add the eggs, one at a time, beating until smooth. Scrape down the sides of the bowl as needed. Beat in the vanilla extract. Add the flour mixture and beat only until just incorporated. Then mix in the cooled cocoa mixture, stirring until smooth and fully incorporated.

Fill each muffin cup about two-thirds full with batter and bake for about 15-20 minutes or until risen, springy to the touch, and a toothpick inserted into a cupcake comes out clean. (Do not over bake or cupcakes will be dry.) Remove from oven and place on a wire rack to cool. Once the cupcakes have completely cooled, frost/ decorate.